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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/678,461	10/03/2003	Michael John Gidley	F3319(C)	. 3331
201 7590 07/10/2007 UNILEVER INTELLECTUAL PROPERTY GROUP 700 SYLVAN AVENUE, BLDG C2 SOUTH			EXAMINER	
			STULII, VERA	
	) CLIFFS, NJ 07632-310	00	ART UNIT	PAPER NUMBER
			1761	
			MAIL DATE	DELIVERY MODE
			07/10/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

	Application No.	Applicant(s)			
•	10/678,461	GIDLEY ET AL.			
Office Action Summary	Examiner	Art Unit			
·	Vera Stulii	1761			
The MAILING DATE of this communication ap	pears on the cover sheet wi	ith the correspondence address			
Period for Reply	·				
A SHORTENED STATUTORY PERIOD FOR REPL WHICHEVER IS LONGER, FROM THE MAILING D.  - Extensions of time may be available under the provisions of 37 CFR 1. after SIX (6) MONTHS from the mailing date of this communication.  - If NO period for reply is specified above, the maximum statutory period  - Failure to reply within the set or extended period for reply will, by statut Any reply received by the Office later than three months after the mailin earned patent term adjustment. See 37 CFR 1.704(b).	DATE OF THIS COMMUNIO 136(a). In no event, however, may a r will apply and will expire SIX (6) MON e, cause the application to become AB	CATION. reply be timely filed ITHS from the mailing date of this communication. BANDONED (35 U.S.C. § 133).			
Status					
1) Responsive to communication(s) filed on 19 J	lune 2007.				
	<u> </u>				
,	, <del>-</del>				
closed in accordance with the practice under					
Disposition of Claims		•			
4)⊠ Claim(s) <u>1,3-5,13 and 14</u> is/are pending in the application.					
4a) Of the above claim(s) is/are withdrawn from consideration.					
5) Claim(s) is/are allowed.					
6)⊠ Claim(s) <u>1, 3-5, and 13-14</u> is/are rejected.					
7) Claim(s) is/are objected to.		•			
8) Claim(s) are subject to restriction and/o	or election requirement.				
Application Papers					
9) The specification is objected to by the Examine	er				
10) The drawing(s) filed on is/are: a) acc		by the Examiner.			
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).					
Replacement drawing sheet(s) including the correct					
11) The oath or declaration is objected to by the E	xaminer. Note the attached	d Office Action or form PTO-152.			
Priority under 35 U.S.C. § 119					
12) Acknowledgment is made of a claim for foreign	n priority under 35 U.S.C. §	§ 119(a)-(d) or (f).			
a) ☐ All b) ☐ Some * c) ☐ None of:					
1. Certified copies of the priority documents have been received.					
2. Certified copies of the priority documents have been received in Application No					
3. Copies of the certified copies of the priority documents have been received in this National Stage					
application from the International Burea	u (PCT Rule 17.2(a)).				
* See the attached detailed Office action for a list of the certified copies not received.					
•					
Attachment(s)					
1) Notice of References Cited (PTO-892)		Summary (PTO-413)			
2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08)		s)/Mail Date nformal Patent Application			
Paper No(s)/Mail Date	6) Other:	· · · · · · · · · · · · · · · · · · ·			

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#### **DETAILED ACTION**

#### Continued Examination Under 37 CFR 1.114

A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on June 19, 2007 has been entered.

### Claim Rejections - 35 USC § 112

The following is a quotation of the second paragraph of 35 U.S.C. 112:

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

Claims 1, 3-5, and 13-14 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

Claim 1 is rendered indefinite for the recitation of the phrase "wherein the under-cooling step, is such that the surface and core of the fruits have a temperature difference of less than 1.5 C" (lines 8-9). It is not clear whether the temperature difference is maintained during the under-cooling step, or the temperature difference is a result of the under-cooling step, or there is some other interpretation.

Claim 1 is also rendered indefinite for the recitation of the phrase "wherein the under-cooling step, is such that ... more than 50% by number of a sample of 1 cm cubes of the frozen fruit have a fracture force of less than 0.01kN measured in the

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frozen state" (lines 8-11): It is not clea4r whether fracture force limitation is related to step ii) of under-cooling or to step iii) producing fruits in a frozen state.

#### **Double Patenting**

The nonstatutory double patenting rejection is based on a judicially created doctrine grounded in public policy (a policy reflected in the statute) so as to prevent the unjustified or improper timewise extension of the "right to exclude" granted by a patent and to prevent possible harassment by multiple assignees. A nonstatutory obviousness-type double patenting rejection is appropriate where the conflicting claims are not identical, but at least one examined application claim is not patentably distinct from the reference claim(s) because the examined application claim is either anticipated by, or would have been obvious over, the reference claim(s). See, e.g., *In re Berg*, 140 F.3d 1428, 46 USPQ2d 1226 (Fed. Cir. 1998); *In re Goodman*, 11 F.3d 1046, 29 USPQ2d 2010 (Fed. Cir. 1993); *In re Longi*, 759 F.2d 887, 225 USPQ 645 (Fed. Cir. 1985); *In re Van Ornum*, 686 F.2d 937, 214 USPQ 761 (CCPA 1982); *In re Vogel*, 422 F.2d 438, 164 USPQ 619 (CCPA 1970); and *In re Thorington*, 418 F.2d 528, 163 USPQ 644 (CCPA 1969).

A timely filed terminal disclaimer in compliance with 37 CFR 1.321(c) or 1.321(d) may be used to overcome an actual or provisional rejection based on a nonstatutory double patenting ground provided the conflicting application or patent either is shown to be commonly owned with this application, or claims an invention made as a result of activities undertaken within the scope of a joint research agreement.

Effective January 1, 1994, a registered attorney or agent of record may sign a terminal disclaimer. A terminal disclaimer signed by the assignee must fully comply with 37 CFR 3.73(b).

Claims 1, 3-5, and 13-14 are rejected on the ground of nonstatutory

obviousness-type double patenting as being unpatentable over claims 1-5 of U.S.

Patent No. 7169426. Since blanching is a well known step of vegetable pre-freezing treatment, it would have been obvious to omit blanching step in fruit freezing process.

# Claim Rejections - 35 USC § 103

The text of those sections of Title 35, U.S. Code not included in this action can be found in a prior Office action.

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Claims 1, 3-5, and 13-14 are rejected under 35 U.S.C. 103(a) as being unpatentable over Yamane et al (EP 0,815,746) in view of Desrosier et al (FUNDAMANTALS OF FOOD FREEZING).

Yamane et al disclose the method of manufacturing fruit by cooling fruit below the freezing point (p. 3 lines 30-34). Yamane et al disclose rapidly cooling fruit from room temperature to a temperature that is close to a freezing point (0°C), and then slower cooling to a temperature that is below freezing point (p. 3 lines 45-47). Yamane et al also disclose that the slow cooling can be combined with a rapid freezing treatment, in which the food is frozen at -18°C or lower, for example, from supercooled state below the freezing point [0041]. Yamane et al also disclose freezing points and regions below the freezing point from -1°C to -18°C [0031]. Thus Yamane et al. discloses a process for production of frozen fruits comprising the steps of cooling fruits to 0°C (temperature that is close to a freezing point), under-cooling fruits from 0°C to a temperature up to -18°C, and then reducing the temperature further to produce the fruit in a frozen state. Yamane et al disclose a cooling rate range of 0.01-0.5°C/hour (Abstract). Yamane et al also disclose freezing points of fruits from -0.9°C to -2.4°C and regions below the freezing point from -1°C to -18°C [0031]. Yamane et al disclose the following fruits: persimmon, apple, lemon, cherry, asian pear, strawberry, fig. peach. blueberry, apricot [0031].

Yamane et al do not disclose recited cooling range, temperature difference between the core and the surface of fruit, and a particular fracture force.

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Desrosier et al disclose that "great advances have been made in the techniques for freezing fruit rapidly. The present individually quick-frozen (IQF) and cryogenic frozen fruits are superior in quality and stand up better upon thawing than the fruits frozen slowly in packages, cartons or bulk containers" (p. 48). As evidenced by Jay (MODERN FOOD MICROBIOLOGY) "quick or fast freezing is the process by which the temperature of foods is lowered to about -20°C within 30 minutes", and "slow freezing refers to the process whereby the desired temperature is achieved within 3-72 hours" (p.325).

Since Yamane et al discloses cooling and freezing fruits at a slow freezing/cooling rate, and Desrosier et al discloses advantages of quick cooling/freezing techniques, it would have been obvious to modify disclosure of Yamane et al and to increase cooling rates. One of the ordinary skill in the art would have been motivated to do so in order to obtain superior in quality product as taught by Desrosier et al. It is noted that such cooling rate is in the claimed range as evidenced by Jay. As evidenced by Francis et al (Wiley Encyclopedia of Food Science and Technology) "[t]he freezing rate may be evaluated by the speed of movement of the ice (in centimeters per hour) through a product. This speed is faster near the surface and slower toward the center" (p. 1117). Thus employing method steps as taught by Yamane et al and cooling rate as taught by Desrosier et al. for the reasons stated above, would inherently lead to a temperature difference between the surface and core and fracture force as a measurement of mechanical properties of food in relation to texture as claimed.

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## Response to Arguments

Applicant's arguments with respect to claims 1, 3-5, and 13-14 have been considered but are most in view of the new ground(s) of rejection.

#### Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Vera Stulii whose telephone number is (571) 272-3221. The examiner can normally be reached on 7:00 am-3:30 pm, Monday-Friday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Keith Hendricks can be reached on (571) 272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

Vera Stulii V. Stul

KEITH HENDRICKS PRIMARY EXAMNER